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"ROAST BEEF TYPE" FROZEN MINCED MEAT, PREPARED FOR THE FRENCH ARMY SERVICE CORPS

By The Laboratory Service,
Technical Inspectorate of
Military Rations

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"ROAST BEEF TYPE" FROZEN MINCED MEAT PREPARED FOR THE FRENCH ARMY SERVICE CORPS

By
THE LABORATORY SERVICE
TECHNICAL INSPECTORATE OF MILITARY RATIONS

Boned beef, frozen into containers, produced for the Army Service Corps may be divided into two main categories according to its culinary use: on the one hand, first category meat for "grilling and roasting", and on the other, second category meat for "boiling and braising", which comes almost entirely from the hind quarters and the fore quarters respectively.

The utilization of meat from the hind quarters generally presents no problem, since meat of that type is more appreciated and in greater demand. The use of the sections of the shoulders, however, is often more difficult. In fact, second category meat has a great waste content (fat, fascia, etc.), requires longer cooking and can be eaten only in the form of increasingly unpopular dishes.

In order to utilize both categories of "frozen boned beef in containers", for general army purposes, and, to offset the inevitable criticisms from those receiving second category meat rations the French Army Service Corps has undertaken the processing of second category meat (considered the least satisfactory when served in its usual form). *This meat is boned, cut, minced, seasoned, vacuum-kneaded and forced, by mechanical means into cylindrical-shaped, air-tight, plastic containers, in such a way as to form "reconstituted roast beef", weighing about two kg., and immediately quick-frozen.

Since these products are manufactured industrially under very strict health regulations, tested for bacteria at the time of preparation, and packed and transported in cold storage, there is no danger of food poisoning if they are cooked immediately after being taken out of cold storage. They are appreciated more by consumers than the original meat would have been.

If the meat is to be used in tropical areas and if the law allows, a supplementary guarantee of preservation can be obtained by treating with chlortetracycline the meat intended for this purpose.

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* to render it suitable for grilling or roasting.

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